

# Taste of Spain

## *A Gastronomical Tapa Tour*

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## *Fault Lines, Little Theatre Group*

Welcome to Northern Spain. Our international offering in the month of FEB is TAPAS, followed by *Fault Lines*, an original production by Little Theatre Group.

**Where:** Vientos Bajos

**When:** Noon, Saturday, 2 February

**How much:** 10k colones/person

**RSVP Required** (but pay at the door):

[Vientosbajos@gmail.com](mailto:Vientosbajos@gmail.com)



**Wikipedia:** A **Tapa** is an appetizer or snack in Spanish cuisine and translates to small portion of any kind of Spanish cuisine. Tapas may be cold (such as mixed olives and cheese) or hot (such as *Tortilla Espanola* (Spanish Omelette)).

It is very common for a bar or a small local restaurant to have five to ten different kinds of tapas. They are often strongly flavored with garlic, chilies or paprika, cumin, salt, pepper, saffron and sometimes with lots of olive oil. Often, one or more of the choices is seafood, often including tuna, anchovies, sardines, or mackerel, sometimes with the addition of red or green peppers or other seasonings. It is rare to see a tapas selection not include one or more types of olives, such as Manzanilla or Arbequina.

### **Menu: Tapas de Espana**

(Subject to some variation)

#### **Tortilla Española** (Spanish Omelette)



Bars and cafés throughout Spain serve this potato and egg strata as a meal starter, but it's also often eaten as a light dinner in Spanish homes.

#### **Croquetas de Jamón** (Ham Croquettes)



*Croquetas de jamón* (ham croquettes) are a staple of the Spanish tapas scene.

### Patatas Bravas (Crispy Potatoes)



*Patatas Bravas* is a classic Spanish tapas dish featuring spicy potatoes.

### Pimientos Rellenos de Atun (Tuna-Stuffed Peppers)



*Pimientos rellenos de atun* (stuffed red peppers with tuna) is a great dish for the summer since no cooking is required.

### Empanadillas Gallegas (Galician Turnovers)



*Empanadillas Gallegas*, a meat or tuna-filled turnover, is the most popular dish from Galicia, a coastal area in the northwest of Spain.

### Banderillas (Pickled Vegetable Skewer)



*Banderillas* gets its name from the barbed darts used during a bullfight.

**Meal includes Iced tea, coffee, and water and a light dessert. BYOB.**

### Gambas al Ajillo (Garlic Shrimp)



*Gambas al ajillo* (garlic shrimp) is one of Spain's most popular tapas.

**Directions:** Autopista west from San Ramon 10 minutes. Turn RIGHT at El Empalme, drive 1.5 miles. Vientos Bajos is on your left.